

TRUFFLE MENU WITH MELANOSPORUM BLACK TRUFFLE

Souffled potatoes

cream of smoked bacon / thin slices of truffle

Ravioli stuffed with ricotta and truffle

swiss chards and his roasted leaves

Scallops from Dieppe

incised of truffle / endive leaves cooked in salted butter / short truffle juice

Pigeon from Tarn

cooked in a cocotte / gnocchi with truffled potatoes / zucchini from Ventimiglia (Italy) with olives from Saint Paul de Vence / truffle juice

Crispy parmesan browned with truffle

Truffe noire Manjari Jivara

Caramel / jelly with pear

The whole menu: starter / fish / meat / cheese / dessert choice 160.00€ ttc